

Recipe: Lettuce Wraps

Ingredients:

- 1 lb ground chicken or turkey breast
- 1 Tbs coconut oil
- 2 cloves garlic, minced (adjust to taste; I love garlic!)
- 1/2 tsp. ground ginger
- 1/2 cup green onions, thinly sliced
- 2 Tbsp Bragg's Aminos
- 1 Tbsp rice vinegar
- 2 tsp Thai chili paste
- ¼ cup chopped almonds
- Large iceberg or romaine lettuce leaves

Directions:

Heat oil in a large nonstick skillet over medium-high heat. Add ground chicken/turkey, garlic, ginger and onions, and cook thoroughly, breaking up chicken/turkey with spatula as you go.

Whisk together the Bragg's, vinegar and chili paste in a small bowl. Pour over chicken/turkey mixture and mix well. Evenly distribute mixture onto lettuce leaves and top with chopped almonds. Roll up lettuce leaves and enjoy!